



Fresh Popcorn

Choose:
Truffle or
Rosemary
\$6

**House Made
Desserts
\$11**

- Ricotta Kisses
- Double Chocolate
Brownie
- Vanilla Bean
Crème Brûlée
- Key Lime Pie
- Fried Banana
Bread Pudding
Vanilla Ice Cream
- Sorbet-
Chef's Choice

If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.

Starters

- Vegan Roasted Tomato-Red Pepper Soup \$11
- Warm Brussels Sprouts, Bacon, Grana Padano, Fig Glaze \$14
- Cauliflower Fritters, Roasted Beet Aioli \$12
- Fried Calamari, Ginger Remoulade \$14
- Truffle Mac & Cheese, Seasoned Breadcrumbs \$11
- P.E.I. Mussels + Fries, (Coconut-Curry, Spicy Prosciutto, Garlic-White Wine) \$18
- Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise \$16
- Petit Crab Cakes, Fennel Slaw, Calabrian Pepper Aioli \$19
- Tempura Shrimp, Romaine, Sriracha-Calabrian Pepper Aioli \$16
- Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger \$15
- Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy \$19
- Whipped Lemon Burrata Crostini, Fig Jam, Balsamic Glaze \$14

Salads (add Chicken \$8; Salmon \$10; Shrimp \$10)

- Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar \$14
- Harvest Bowl, Kale, Quinoa, Butternut Squash, Pepita, Feta Cheese, Cranberry, Blood Orange Vinaigrette \$14
- Baby Arugula, Roasted Pear, Goat Cheese, Candied Walnut, Lemon-Thyme Vinaigrette \$14

Fish

- Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken, Spicy Prosciutto, Fresh Herb-Garlic-White Wine \$38
- Pan-Seared Branzino, Cauliflower Rice, Sautéed Spinach Tomato-Fennel Sauce \$31
- Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce \$30
- Sesame-Crusted Tuna, Sticky Rice, Sautéed Napa Cabbage-Mushroom, Ginger Ponzu \$38
- 'Mariscada', Salmon, Shrimp, Artichoke, Brussels Sprouts, Sun-Dried Tomato, Spinach-Basil Pesto \$32
- House-made Fettucine, Sautéed Salmon, Cherry Tomato, Spinach, Peas, Alfredo Sauce \$30

Meat

- Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts, Crispy Onion \$38
- Herb-Roasted Organic Chicken, Risotto, Sautéed Spinach, Caper-White Wine Sauce \$30
- New York Strip, French Fries, Grilled Asparagus, Peppercorn Sauce \$40
- Seared Pork Chop, Polenta Cake, Sautéed Broccoli Rabe, Pineapple Glaze \$34
- Chicken Milanese, Arugula, Tomato, Red Onion, Artichoke, Cucumber, Parmesan, Mustard Vinaigrette \$29